

## CLAIMS

1. A method of producing filled bakery products, comprising a wafer-like crisp envelope and a creamy filling, on an industrial scale, the method comprising the steps of:
  - 5 a) spreading a wafer batter into a layer 0.5 to 5 mm thick, and adjusting its moisture content to 15-30%, thereby obtaining a corresponding dough sheet that is plastically deformable and can be processed mechanically;
  - b) associating a filling of creamy consistency with said dough sheet;
  - 10 c) shaping said sheet into a plastically deformable envelope adapted to enfold and retain said filling;
  - d) baking said envelope and its filling in an oven at 150-250°C for 15-30 seconds to provide a filled bakery product, whose envelope of baked dough sheet has a moisture content of 3-8%, being typical of  
15 wafers, and upon cooling becomes as crisp and crunchy as a wafer.
2. A method according to Claim 1, wherein said dough sheet is provided by heating/baking said batter layer in an oven to bring it down to a moisture content of 15-30%.
3. A method according to Claim 2, wherein said filling comprises an  
20 anhydrous cream.
4. A method according to Claim 3, wherein said anhydrous cream incorporates granulate ingredients such as hazel nuts, almond, and the like.
5. A method of producing filled bakery products, having a wafer-like  
25 crisp envelope and a creamy filling, on an industrial scale, the method comprising the steps of:
  - a) continuously forming a thin layer of a wafer batter into a continuous web 0.5 to 5 mm thick;

b) baking said continuous batter web to provide a plastically deformable, continuous dough sheet of predetermined width having a moisture content of 15-30%;

5 c) continuously depositing a filling of creamy consistency onto said plastically deformable dough sheet, with said filling being laid lengthwise thereon to a smaller width than the width of said dough sheet such that at least one edge lap of the dough sheet is left uncovered by said filling;

10 d) rolling up said dough sheet into a continuous tubular envelope enfolding said filling by continually upturning said at least one edge lap and vaulting it over said filling;

15 e) further baking said envelope and the filling therein in an oven at 150-250°C for 15-30 seconds, to provide a tubular filled blank of substantially cylindrical shape in which the envelope has a moisture content of 3-8%, as is typical of wafers;

f) cutting said blank across to obtain blank cuttings of predetermined length that form said filled bakery products.

6. A method according to Claim 5, wherein said filling comprises an anhydrous cream.

20 7. A method according to Claim 5, wherein said batter is deposited as a thin layer onto a transport adapted to move it through subsequent processing stations.

25 8. A method according to Claim 5, wherein the dough sheet is rolled into said continuous tubular wrap by conventional stationary shares or rotary cone lappers acting on at least one side of said dough sheet to continually upturn the corresponding edge lap thereof, and vaulting it over said filling to contact the opposite edge lap.

9. A method according to Claim 5, wherein said cutting up operation is performed ultrasonically.

30 10. A method according to Claim 5, wherein said cutting up

operation is performed using a water blade.

11. A filled bakery product comprising a wafer-like crisp envelope and an anhydrous creamy filling, as obtained by the method of Claim 6.

5 12. A filled bakery product according to Claim 11, wherein said creamy filling contains cereal particulate.

13. A filled bakery product according to Claim 12, wherein the cream/particulate ratio in said creamy filling lies in the range of 80/20 to 90/10.

10 14. A product according to Claim 11, wherein said envelope is either a tubular, double tubular, "tortello". jewel, jewel setting, or another overall shape.